Pub

MAY, 1919 EXTENSION CIRCULAR 87

TO PRESERVE EGGS FOR WINTER USE

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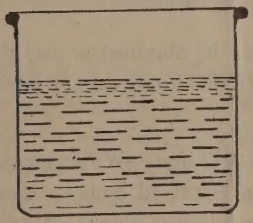
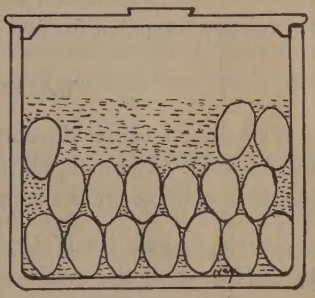
By preserving eggs when plentiful and at the lowest price of the year, to be used when scarcest and at the highest price, is household economy. The method of preservation is cheap, simple, practical and successful when the proper precautions are observed.

One quart commercial waterglass.



Nine quarts water boiled and cooled.



Five-gallon jar, fifteen dozen eggs. Eggs in diluted waterglass.

As an illustration of the economy of saving eggs during May, 1918, they sold in North Carolina at $9.60 a case. Many people preserved eggs, and by holding them six months, or until November and December, these were used when eggs were selling at from $18 to $21 a case. A similar relative difference in prices occur each year.

Kind of Eggs to Preserve.—Eggs for preserving purposes should be clean, fresh, not over three days old, and of absolute sound shell, as cracked eggs are not fit. Infertile eggs are preferred. These may be placed in the liquid each day if desired.

Kind of Container to Use.—A glazed earthen jar is preferable, though other containers, as galvanized or glass container, may be used. Do not

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use wood or other material which may give off an odor to the liquid, as the eggs will absorb these odors and as a result will be given an objectionable taste. The container should be provided with a lid to prevent evaporation; or in case no lid is provided, a paper can be securely tied over the top to prevent evaporation of the solution. After thoroughly cleaning the container it should be scalded.

How Large a Container to Secure.—Eggs vary so in size that it is impossible to give, in each case, the size of the container needed. The following, however, will accommodate average size eggs: 1 gallon capacity for 40 eggs, 2 gallon for 80, 3 gallon for 120, 4 gallon for 160, 5 gallon for 200, 10 gallon for 400.

WATERGLASS METHOD

Waterglass (sodium silicate) may be obtained at any drug store at a cost of about 50 cents a quart. If the stores do not have it, a request should be made to order a supply.

How to Prepare the Waterglass Solution.—Water glass comes in bottles and is about the consistency of strained honey. Use one quart of the waterglass to nine quarts of clean boiled water. Mix thoroughly and allow to cool before pouring over the eggs.

Testing the Eggs.—Eggs should be candled to determine if they are perfectly fresh and that the shell is not cracked. Do not use thin-shelled eggs or those which are dirty. Do not wash before placing in the container. To test these eggs use the candling device sent with any incubator, any commercial candler which uses an electric bulb or lamp, or a home-made candler may be made for the purpose.

Secure a box about the size of an ordinary shoe box, cut a hole at the end and one in the center of the side; set the box on end and place the lamp in it. The hole in the top should be directly over the top of the lamp chimney and the hole in the side should be directly in front of the middle of the chimney. This latter hole is the one to be used in candling. Take this apparatus in a dark room, when, by holding the egg over the hole in the side of the box, the light from the lamp will be reflected through it. If the egg is fresh you will note a small air space about the size of a dime at the large end. If this cell is larger the egg is not fresh, as the size of this air space indicates the age. The balance

of the egg should appear rather dark, with the central part the darkest, as this is the yolk and the light is not transmitted through it as freely as through the white. If there is a blind-check, you can detect the crack in candling.

How to Place Eggs in the Container.—Place the eggs in the container with small ends down, as this end is the stronger. Place layer on layer till the eggs are within about two inches of the top of the jar. Now pour over the waterglass liquid, completely filling the jar, so that the top row is covered about two inches deep. Cover tightly to prevent evaporation.

Where to Place the Container.—The container should be kept in a cool place, and where objectionable odors will not find their way to the jar.

Quality of Preserved Eggs.—Eggs preserved by the waterglass method may be used in any form for the table and for cooking, except for poaching. They may be scrambled, boiled, and fried. If to be boiled, it is best to puncture with a pin the large end of the egg so as to allow the air from within, when heated, to pass out, and thus prevent breakage. In taking eggs out of the solution, wash the jelly-like material off with clean cold water. Eggs may be taken out just as they are needed. Always remove them from the jar with clean hands.

LIME METHOD

When waterglass cannot be obtained, the following method may be used in its stead. Many consider this method entirely satisfactory, though instances are known where eggs so preserved have tasted slightly of lime.

How to Prepare the Lime Water.—Dissolve two or three pounds of unslaked lime in five gallons of clean water, that has previously been boiled and allowed to cool, and allow the mixture to stand until the lime settles and the liquid is clear. Place clean fresh eggs in a clean jar and pour over the clear lime water until they are covered by at least two inches of the solution.

HATCH EARLY

Early hatched pullets properly grown and matured will begin to lay during the fall and early winter when fresh eggs are scarce and when egg prices are at their very highest point. It will make a great deal of difference in the returns from the flock whether the pullets lay fairly well during the winter or whether they do not begin to lay until spring, for in either case they will be consuming feed. Practically any pullet, whether late or early hatched, or even a very old hen, will lay during the spring season, but it is the early hatched pullets which must be depended upon for eggs during the fall and winter. The practice of hatching early, as compared with hatching late, will enable the poultry keeper to receive the very considerable added profit due to the production of winter eggs, and in many cases will make all the difference between loss and a good profit from the poultry flock. Therefore, practice early hatching and secure winter eggs. It is very important.

SOME POULTRY HINTS

Allow the hens free range. Wire in the garden, not the hens.

Stronger fertility is secured from birds on range.

Remove the male birds from the flock as soon as the hatching season is over, so as to produce infertile eggs.

Infertile eggs are produced by hens having no male birds with them.

Infertile eggs keep much better than those that are fertile.

The male bird has no influence on the number of eggs laid.

The hen's greatest profit-producing period is the first and second years.

February and March are the best hatching months. Chicks hatched during these months are freer from sorehead than those hatched later.

Do not allow sitting hens to remain in the henhouse. By so doing many eggs are started to incubate, which renders them unfit for use at home or to market.

If possible, place the brood coops near the cornfield, which furnishes both shade and fresh ground.

The free use of kerosene or crude petroleum on the roosts, dropping boards, in the cracks, and around the nests will exterminate mites.

Spray the brood coops once a week with some of these solutions and move to fresh ground.

Be sure and feed the table scraps to the fowls. Milk is one of the best feeds for egg production.

You can keep a dozen hens on any back lot. Most of their feed can be secured through the table scraps.

For additional information on poultry get in touch with your county agent and State Experiment Station.